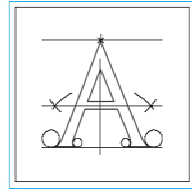


2006 Adjenda Shiraz-Cabernet-Malbec

Langhorne Creek, South Australia



Winemaking Notes

The three varieties were blended together and then matured in both French and American oak Barriques for 18 months to come of age.

Traditional Langhorne Creek reds are bountiful and full-bodied. This vintage is no exception: brilliant in colour, vivacious in character with a long lingering finish.

In keeping with our hand-made tradition, the wine was fermented in open fermenters and pressed in a Zambelli basket-press.

The wine is composed of 40 % Shiraz, 30 % Cabernet & 30 % Malbec.

Technical Notes

- Age of Vines: 40 – 50 years old
- Yields per acre: 3 Tonnes
- Location: Langhorne Creek, South Australia
- Baume at Harvest: 14 degrees
- Oak Treatment: 25 % new French Oak; 50 % one year old French Oak; 25 % one year old American Oak
- Residual Sugar: <2g/L
- Alcohol: 14 % by volume

Tasting Notes

COLOR: Deep red/purple with crimson hues

BOUQUET: Unmistakable Langhorne Creek; Red berry, spicy, peppery, toasty oak and complex barrel ferment characters showing through.

PALATE: Mouth-filling, full, flavorsome, berry fruits, tinges of oak, but above all; soft and velvety. Palate lingers well after the wine has been swallowed.